



COPERTURA LIMONE PANI 6X2

Excellent quality chocolate compound in lemon flavour and yellow colour, with no hydrogenated fats. Perfect to finish your pastry products with a coating that smoothly melts into the mouth. Particularly suitable for covering nougats.

PRODUCT DETAILS

COD 01010908

CLAIMS

DIRECTIONS FOR USE

after gentle melting (45°C max) COPERTURA LIMONE can be used as a high class couverture. Tempering is not needed.

TECHNICAL DENOMINATION

semifinished product for confectionery.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

